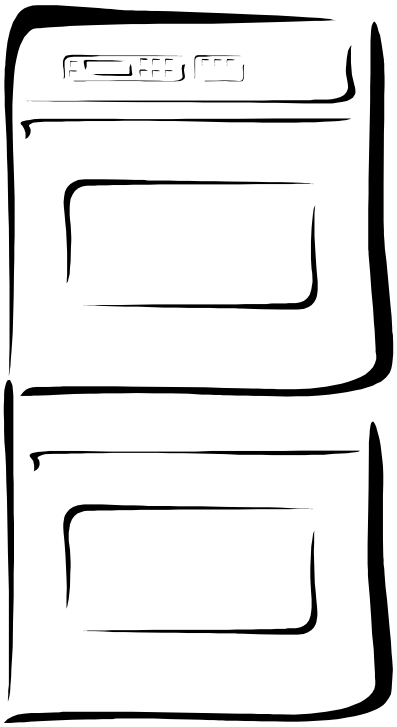
Amana®
BUILT BETTER THAN IT HAS TO BE™

Owner's Manual



Double Electric Convection and Electric Wall Oven

Keep instructions for future reference.
Be sure manual stays with ovens.

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Part No. 8111P433-60

Thank you for buying an Amana Wall Oven!

Please take the time to complete the registration card and return promptly. If the registration card is missing, call Amana Consumer Affairs Department. When contacting Amana, provide product information from serial plate located in the lower left hand corner of the lower oven's inside frame:

Model Number _____
Manufacturing (P) Number _____
Serial Number (S/N) _____
Purchase Date _____
Dealer Name _____
Dealer Address _____
Dealer Phone _____

Keep this manual and your sales receipt together in a safe place for future reference or if warranty service is required.

For answers to questions or to locate an authorized servicer, call **1-800-843-0304 inside USA or 1-319-622-5511 outside USA. Warranty service must be performed by an authorized servicer.** Amana Appliances also recommends contacting an authorized servicer if service is required after warranty expires.

Questions on cooking, cleaning or usage?
Refer to
Product Assistance at www.amana.com
or
call Consumer Affairs at 1-800-843-0304

Asure™ Extended Service Plan

Amana Appliances offers long-term service protection for this new oven. Asure™ Extended Service Plan, covering functional parts, labor, and travel charges, is specially designed to supplement a strong warranty. Call 1-800-528-2682 for information or visit our website at www.amana.com.

Parts and Accessories

Purchase replacement parts and additional accessories by phone and at our website. To order accessories for your Amana product by phone, call 1-800-843-0304 inside USA or 1-319-622-5511 outside USA.

Save Time and Money

If something seems unusual, please check the *Troubleshooting* section, which is designed to help you solve problems before calling service. If you have a question, call us at **1-800-843-0304** or write us at:

Consumer Affairs Department
Amana Appliances
2800 - 220th Trail
Amana, Iowa 52204

Remember to include model number, manufacturing (P) number and serial number of your appliance and your daytime phone number.

What You Need to Know About Safety Instructions

Warning and Important Safety Instructions appearing in this manual are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating oven.

Always contact your dealer, distributor, service agent, or manufacturer about problems or conditions you do not understand.

Recognize Safety Symbols, Words, Labels

DANGER

DANGER—Immediate hazards which **WILL** result in severe personal injury or death.

WARNING

WARNING—Hazards or unsafe practices which **COULD** result in severe personal injury or death.

CAUTION

CAUTION—Hazards or unsafe practices which **COULD** result in minor personal injury or product or property damage.

IMPORTANT SAFETY INFORMATION

⚠ CAUTION

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN—Oven heating elements may be hot though they are normal in color. Interior surfaces of an oven may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch heating elements or interior surfaces of oven until they have had enough time to cool. Other oven surfaces that may become hot enough to cause burns are the oven door, oven cavity, and oven vent.

⚠ WARNING

To avoid personal injury, do not sit, stand or lean on oven door.

⚠ WARNING

To avoid risk of electrical shock, personal injury, or death, verify your oven has been properly grounded and always disconnect it from main power supply before servicing.

In Case of Fire

Fires can occur as a result of over cooking or excessive grease. Though a fire is unlikely, if one occurs, proceed as follows:

Oven Fires

1. If you see smoke from your oven, do not open oven.
2. Turn oven off.
3. As an added precaution, turn off power at main circuit breaker or fuse box.
4. Turn on vent to remove smoke.
5. Allow food or grease to burn itself out in oven.
6. If smoke and fire persist, call fire department.
7. If there is any damage to components, call an authorized servicer before using oven.

California Safe Drinking Water and Toxic Enforcement Act (Proposition 65)

The Governor of California is required to publish a list of substances known to the state of California to cause cancer or reproductive harm and requires businesses to warn customers of potential exposures to such substances.

Some appliances contain or produce a chemical or chemicals which can cause death or serious illness and which are known to the State of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances during the self-clean cycle make sure this appliance is installed, operated, and maintained according to the manufacturer's instructions.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INFORMATION (cont'd)

ALL APPLIANCES

1. Proper Installation—Be sure your appliance is properly installed and grounded by a qualified technician.
2. Never Use Your Appliance for Warming or Heating the Room.
3. Do Not Leave Children Alone—Children should not be alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
4. Wear Proper Apparel—Loose fitting or hanging garments should never be worn while using appliance.
5. User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
6. Storage in or on Appliance—Flammable materials (including paper and plastic) should not be stored in an oven, its storage drawer or near surface units.
7. Do Not Use Water On Grease Fires—Smother fire or flame, or use dry chemical or foam-type extinguisher.
8. Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch elements. Do not use a towel or other bulky cloth.

OVENS

1. Use Care When Opening Door—Let hot air or steam escape before removing or replacing food.
2. Do Not Heat Unopened Food Containers—Build-up of pressure may cause container to burst and result in injury.
3. Keep Oven Vent Ducts Unobstructed.
4. Placement of Oven Racks—Always place oven racks in desired location while oven is cool. If rack is removed while oven is hot, do not let potholder contact hot heating element in oven.
5. Protective Liners—Do not use aluminum foil to line oven racks or oven bottoms. Improper installation of these liners may result in a risk of electrical shock, or fire.

SELF-CLEANING OVENS

1. Do Not Clean Door Gasket—The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
2. Do Not Use Oven Cleaners—No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the liner.
3. Clean Only Parts Listed in Manual
4. Before Self-Cleaning the Oven—Remove broiler pan, oven racks, and other utensils.
5. Remove All Items From Rangetop and Backguard.

VENTILATION HOODS

1. Clean Ventilating Hoods Frequently—Grease should not be allowed to accumulate on hood or filter.
2. When flaming foods under the hood, turn the fan on.

PRECAUTIONS

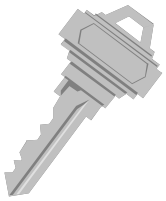
- Do not mix household cleaning products. Chemical mixtures may interact with objectionable or even hazardous results.
- Do not put plastic items on warm cooking areas. They may melt and stick.
- Do not lift or move oven by grasping oven door handle. This can result in window glass breaking or shattering.
- Do not use oven for storage or as a display counter.

IMPORTANT NOTICE REGARDING PET BIRDS:

Never keep pet birds in the kitchen or in rooms where the fumes from the kitchen could reach. Birds have a very sensitive respiratory system. Fumes released during an oven self-cleaning cycle may be harmful or fatal to birds. Fumes released due to overheated cooking oil, fat, margarine and overheated nonstick cookware may be equally harmful.

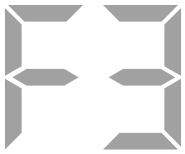
SAVE THESE INSTRUCTIONS

Child lockout



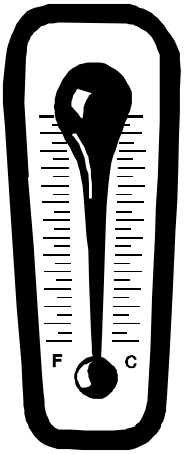
This safety feature is used to prevent children from accidentally programming oven by disabling electronic oven control panel. Child lockout is also useful to prevent accidental programming while cleaning the oven control panel. Press and hold the COOK TIME and STOP TIME pads at the same time. OFF displays briefly to indicate the control is locked. To reactivate control, press and hold COOK TIME and STOP TIME pads at the same time for 4 seconds. Child lockout must be reset after a power failure. The timer and clock controls will not be locked with child lockout.

Service codes and tones



The electronic oven control is equipped with a self-diagnostic system. The self-diagnostic system alerts you if there is an error or problem with the unit. If electronic oven control sounds a series of short, rapid beeps for over 16 seconds and display shows an F-code, **record** the F-code shown. Some F-codes can be cleared by pressing cancel or disconnecting power to the oven for at least 3 minutes. If the code continues to reoccur disconnect electrical supply to oven and contact an authorized servicer.

Oven temperature control adjustment



Your oven is calibrated at the factory for proper temperature. Due to individual variances and preferences, it may be necessary to adjust ovens once they have been installed.

When first using the oven, follow recipe times and temperatures. Before adjusting oven baking temperature, test a recipe, such as ready-to-bake biscuits, by setting oven temperature higher or lower than the suggested temperature. The baking results should help you to decide how much of a temperature adjustment is required.

An accurate digital thermometer is necessary to calibrate the oven. Store purchased oven thermometers may not accurately measure oven temperature. Oven temperature can be increased or decreased by 35°F. To avoid over adjusting the oven, only adjust the temperature by 5°F each time.

NOTE: DO NOT place aluminum foil on racks and oven bottom as this will alter oven performance. Check for blocked heat vents. If it still appears the oven is not performing as expected, a calibration may be done.

1. Press BAKE pad.
2. Using the digit pads, enter “500”.
3. Press and hold BAKE pad for approximately 3 seconds.
4. A double digit offset temperature will display. Factory default is normally 00 degrees.
   - Press the appropriate number pads to select the desired temperature change.
   - When temperature is adjusted to a cooler setting, a minus sign (-) will display with the offset temperature.
   - Press BROIL pad to change the (-) sign to a positive number.
   - When temperature is adjusted to a cooler setting, a minus sign (-) will display with the offset temperature.
5. To set the temperature change, press CANCEL pad. To cancel the change, change the offset back to the original setting.
   - Offset temperature change will be retained through a power failure.

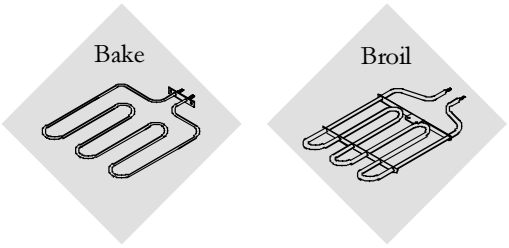
Oven Cooking Methods

Oven Cooking Methods

This oven provides conventional Baking, Broiling, and EvenAir ™ Convection Cooking. During EvenAir ™ Convection Cooking, the oven fan in the rear of the oven cavity circulates air while the oven cooks. The circulating air provides even browning and faster baking times.

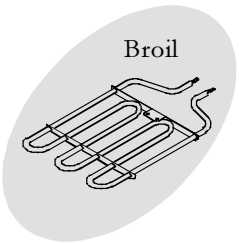
Bake

Bake (lower) and broil (upper) elements operate during bake. Broil element is only used to heat oven quickly and brown top of food—this element will cycle on and off during the baking period. Broil element will not glow red during a bake cycle. Bake can be used to cook foods which are normally baked. Oven should be preheated.



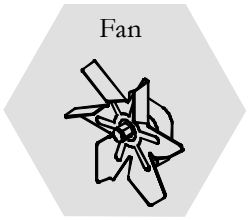
Broil

Broil (upper) element operates during broil. Broil can be used to cook foods which are normally broiled. All foods should be turned at least once except fish, which does not need to be turned.



EvenAir™ Convection

Convection fan operates during convection, using bake and broil elements to heat oven. Convection should be used for cooking pastries, souffles, yeast bread, cakes and cookies. Oven should be preheated for best results when using convection. Upper and lower elements operate during preheat. Pans do not need to be staggered. EvenAir™ Convection cannot be used during a broil function.

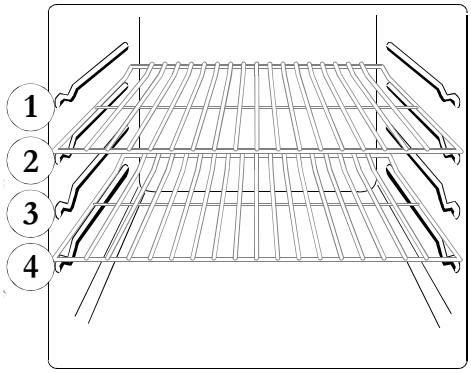


Oven Racks and Rack Positions

Your oven has 4 oven rack positions and two rack types to accommodate many types of cooking and cookware.

Position oven rack before turning oven on.

1. Select flat or offset rack for desired cooking.
2. Pull rack forward to stop position.
3. Raise front edge of rack and pull until rack is out of oven.
4. Place rack in new rack position.
   - Raised edge of rack must be toward rear of oven.



Suggested rack placement for single rack cooking

Rack Position	Rack Type	Food Type
1	Offset	Foods to be broiled. See *Broiling guidelines* in Cooking section.
2	Flat	Some baked goods.
2	Offset	Most baked goods, pies, cakes and cookies.
3	Flat	Roasting small cuts of meat, cakes in tube or bundt pans, casseroles.
3	Offset	Roasting, loaves of bread, angel food cake.
4	Flat	Large cuts of meat and turkey, custard pie, dessert soufflé.

Suggested rack placement for multiple rack cooking

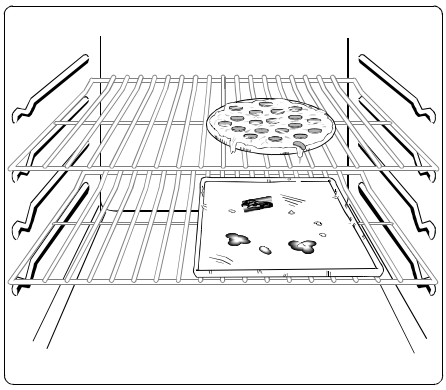
Number of Racks	Rack Positions	Rack Type	Foods
2	1	Offset	Cookies
	4	Flat	
2	1	Offset	Cakes
	3	Flat	
3 *(convection only)*	1	Flat	Cookies or cakes
	2	Offset	
	4	Flat	

Aluminum Foil

⚠ WARNING

To avoid risk of personal injury, property damage or fire, **do not** line oven bottom, racks, or broiler pan and grid with aluminum foil.

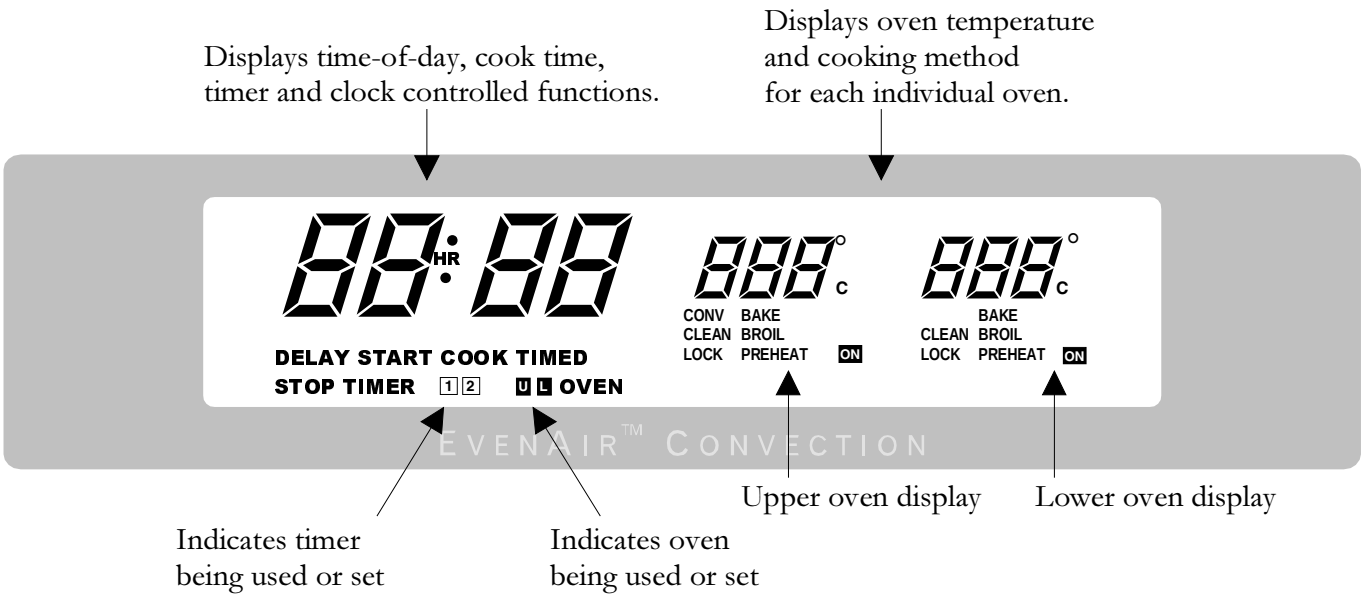
When placed on the oven bottom or racks, aluminum foil not only creates a hazard, but also affects cooking performance. To minimize spills in the oven, place a shallow pan or cookie sheet on rack underneath food items that drip or spill. The pan must not touch the oven walls, front, or back. DO NOT use aluminum foil, even if it is trimmed to size, as a substitute for a drip pan.



Broiling Hints

- Remove excess fat from meat before broiling. Cut edges of meat to prevent curling.
- Place food on a cold ungreased broiling pan. If pan is hot, food sticks.
- All food except fish should be turned at least one time. Begin broiling with skin side down.
- Season meat after it has browned.
- For darker browning, preheat broil until element is bright red.
- Begin cooking using suggested rack levels in *Broiling* section to test broiler results. If food is not brown enough, cook on a higher rack position. If food is too brown, cook on a lower rack position.
- Oven door must be open to first broil-stop position.

Display and Signals


Displays time-of-day, cook time, timer and clock controlled functions.
Displays oven temperature and cooking method for each individual oven.
HR
°C
CONV BAKE
CLEAN BROIL
LOCK PREHEAT ON
DELAY START COOK TIMED
STOP TIMER 1 2 U L OVEN
EVENAIR™ CONVECTION
Indicates timer being used or set
Indicates oven being used or set
Upper oven display
Lower oven display

There are words in the display that never actually display.

The display is used for many different models of ovens. Depending on the model, certain words or symbols may never be highlighted or become visible.

Timer Signal

When time elapses, timer chimes four tones and then two tones approximately every thirty seconds for five minutes or until TIMER pad is pressed. END also displays.

Preheat Signal

After setting oven to bake and selecting a temperature, oven preheats. When oven reaches set temperature, oven signals a single audible tone and PREHEAT no longer displays.

End-of-Cycle Signal

When a timed cooking cycle is complete, the oven will chime four tones followed by one tone every minute for ten minutes or until OVEN CANCEL pad is pressed.

DISPLAY	DESCRIPTION
BAKE	Displays when oven is being programmed for a bake cycle.
CONV BAKE	Displays when oven is being programmed for a convection bake cycle.
BROIL	Displays while oven is set to broil.
ON PREHEAT	Displays when oven is preheating for a cooking cycle.
TIMED OVEN	Displays when a timed cooking cycle is being set.
DELAY TIMED	Displays when a delayed cooking cycle is being set.
CLEAN	Displays during a self-clean cycle.
OFF	Displays when child lock is on.
LOCK	Displays when door is locked during the self-clean cycle.
TIMER	Flashes when timer is being set.
U	Displays when upper oven is being used.
L	Displays when lower oven is being used.

Using the Oven Control

Setting Electronic Clock

12 hour clock does not display AM, PM or military time. When power is connected or restored, display flashes until CLOCK or CANCEL pad is pressed.

1. Press CLOCK pad.
   - **TIME** flashes in display.
2. Press digit pads (1 through 0) until correct time-of-day displays.
3. After five seconds of no input, TIME stops flashing and time-of-day is set.

- Clock time cannot be changed when using time controlled operations.

CLOCK

Setting Minute Timers

Timers are timers only. The electronic timers do not control bake, broil or self-clean function for either oven. Timers can be set from 1 minute to 11 hours and 55 minutes.

1. Press TIMER 1 or TIMER 2 pad.
   - **TIMER** flashes in display.
2. Press digit pads (1 through 0) until desired time displays.
   - To view clock while timer counts down, press CLOCK pad.
3. Press and hold TIMER pad to cancel timer signal.
   - Timer beeps once when only one minute is remaining.
   - After time elapses, timer beeps four tones, and then twice approximately every 30 seconds for five minutes. END also displays when the timer finishes.

TIMER 1

TIMER 2

Resetting and Canceling Timer

To reset the time when remaining time is displayed, press TIMER pad, then use the digit pads to enter the new time.

To cancel timer when remaining time is displayed or when signal is beeping, press and hold TIMER pad for approximately 4 seconds or press CANCEL pad. CANCEL will stop all cooking functions if the oven is in use.

Flashing Display

When power is connected or interrupted, oven display flashes with the last set time of day. Press CLOCK to stop display from flashing. If power was out for a length of time, clock will need to be reset.

? Can I use both timers?

Yes. Both timers can be used concurrently. To view a timer different than the one displayed, press the appropriate timer pad. To view time of day, press CLOCK pad. To cancel a particular timer, press and hold the appropriate TIMER pad for 4 seconds.

Using the Oven Control (cont'd)

⚠ WARNING

To avoid risk of personal injury, property damage or fire, do not line oven bottom, racks, or broiler pan and grid with aluminum foil.

⚠ WARNING

To avoid risk of personal injury, property damage or fire, never leave oven unattended while broiling.

How Do I Change the Temperature?

While the oven is baking, simply press BAKE and enter the desired temperature. Use these steps to change the oven temperature during Timed and Delayed Baking, also.

U or L?

The upper oven in the double wall oven is displayed with the U symbol. The lower oven is displayed with the L.

Why is the oven smoking?

With new ovens, some minor smoking is normal when using the oven for the first few times. Performing a self-clean cycle should stop further smoking.

Convection Roast or Convection Bake?

Convection Bake is designed for foods that are to be cooked delicately with a lower fan speed. Convection Roast has a higher fan speed to aid in searing in flavor and juices for meats.

Baking and Convection Baking or Roasting

While oven is still cool, remove any stored items from the oven cavity. Both ovens can bake at the same time. Only upper oven is a convection oven.

1. Place racks in desired position of oven and close oven door.
2. Press BAKE, CONV BAKE or CONV ROAST pad.

   - **BAKE** or **CONV BAKE** or **CONV ROAST** flash in display.
3. Use digit pads (1 through 0) to enter desired oven temperature in 5° increments.
   - Temperature range is 100°F to 550°F.
4. Oven begins to heat.
   - Bake mode starts automatically after a five second pause.
   - **ON**, **PREHEAT** and current oven temperature display.
5. Oven beeps when it has reached baking temperature.
   - **ON**, **PREHEAT** no longer display.
6. Open door carefully and place food in oven.
7. After cooking time elapses, remove food and press OVEN CANCEL pad to shut off oven.

Broiling

Broiling sears in natural juices and provides charbroiled flavor.

To broil, center food on broiling grid and pan and place on proper rack in oven. Do not place aluminum foil over boiling pan, oven rack or oven bottom. **Oven door must be open to broil stop position.** Both ovens can broil at the same time.

1. Adjust oven racks to desired position.
   - See *Broiling Guidelines* for rack placement suggestions.
2. Place food on desired rack.
3. Close oven door to broil stop position.
4. Press BROIL pad.

   - **BROIL** flashes in display.
   - Press any number pad to set broil to HI.
   - To change to a lower broil setting, enter desired temperature.
   - Temperature can be set from 100–550°F.
   - Broil begins automatically after 4 seconds of no further input.
   - **BROIL** and **ON** display.
   - A fan should turn on immediately to cool the oven control. If it does not, press OVEN CANCEL and contact an authorized servicer.
6. **Keep oven door open to broil stop position.**
7. After broiling, remove food and press OVEN CANCEL to turn off broiler.
8. To end broil in mid-cycle press OVEN CANCEL pad.

Using the Oven Control (cont'd)

Timed Baking, Convection Baking or Roasting

Set oven to cook for desired amount of time. Follow recipe directions for preheating oven. **Only one oven can be set for a timed or delayed cycle.**

1. Place racks in desired position, place food in oven, and close oven door.
2. Press COOK TIME pad.
   - Cook time can be set from 5 minutes to 11 hours and 55 minutes.
   - After 5 seconds of inactivity, cook time is set.

3. Press BAKE, CONV BAKE, or CONV ROAST pad.

   - Bake temperature can be set from 100°F to 550°F.
   - Use the digit pads to enter desired bake temperature in 5° increments.
   - Oven automatically begins to heat, current oven temperature displays.
   - To adjust cook time, press COOK TIME pad and enter new cook time.
   - When cooking time has elapsed an end of cycle signal sounds 4 times, then once every minute for ten minutes or until OVEN CANCEL pad is pressed. END also displays.
4. Press OVEN CANCEL pad to cancel baking.

Delayed Baking, Convection Baking or Roasting

Set oven to begin and end baking at a later time. Oven control automatically calculates starting time. **Only one oven can be set for a timed or delayed cycle.**

1. Place racks in desired position, place food in oven, and close oven door.
2. Press STOP TIME pad.
   - Stop time can be set up to 11 hours and 55 minutes after current time of day.

3. Press COOK TIME pad.
   - Maximum amount of cooking time possible displays.
   - Use digit pads to enter desired cooking time.

4. Press BAKE, CONV BAKE or CONV ROAST pad.

   - Bake temperature can be set from 100°F to 550°F.
   - Use the digit pads to enter desired bake temperature in 5° increments.
5. Oven is set for a delayed baking cycle.
   - **DELAY** and **TIMED** display.
   - To view start time press BAKE pad.
   - Oven will automatically begin to heat at calculated start time.
   - **ON** displays when oven begins to heat.
   - To adjust cook time, press COOK TIME pad and enter new cook time. To adjust stop time, press STOP TIME pad and enter new stop time.
   - When cooking time has elapsed an end of cycle signal sounds 4 times, then once every 10 minutes or until OVEN CANCEL pad is pressed. END also displays.

What's the difference between TIMED and DELAYED cooking?

When using TIMED cooking, the oven begins to heat immediately after the oven control is set. Then, the oven cooks for the desired length of time set. When using DELAYED cooking, the oven begins to cook later in the day. Set the time that you want to stop cooking and how long you want to cook. The oven calculates the time to begin cooking and cooks for the specified length of time. When cooking time has elapsed, an end of cycle signal sounds, oven automatically turns off and END displays.

How Far Ahead Can I Set the Time?

Cook time and end time can be set up to 11 hours and 55 minutes ahead.
When cooking time has elapsed, an end of cycle signal sounds, the oven automatically turns off and END displays.
Broil can not be set to Timed or Delayed.

How much time is left?

To view the remaining cooking time during a timed or delayed baking cycle, press the COOK TIME pad. Time will then return to time-of-day after the remaining cook time is displayed. To view the stop time for a delayed baking cycle, press the STOP TIME pad.

⚠ CAUTION

To avoid the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, milk, fish, or eggs for more than 2 hours before cooking.

Using the Oven Control (cont'd)

⚠ CAUTION

To avoid risk of personal injury, always wear oven mitts or use potholders to remove probe from food.

The meat is too done.

When cooking to a specific internal temperature, the meat must be removed when the oven signals. The hot, insulated oven will continue to cook the food as long as it is in the oven cavity. Also, the desired internal temperature should be lowered by approximately 5°F. Meat will continue to cook, slightly, after being removed from the oven and will finish the 5°F outside of the oven cavity.

? Can I cook frozen meats?

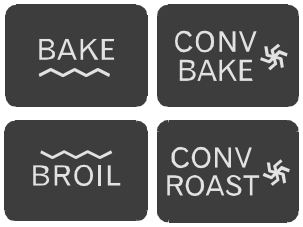
Absolutely. Place the meat in the oven for a timed bake cycle for 1–2 hours (depending on thickness). After the signal sounds, carefully insert the probe and follow the provided steps.

Cooking with the Probe

While oven is still cool, remove any stored items from the oven cavity.

1. Place racks in desired position of oven and close oven door.
2. Using an oven mitt, insert the probe into the food item.
   - For meats, the temp probe should be located in the thickest part of the meat and NOT touching fat or bone.
3. Insert plug of probe into the receptacle in top left corner of oven. Make sure plug is inserted fully.
   - **PROBE** flashes in display and oven beeps.
4. Press PROBE pad.
   - Three dashes display.
5. Enter desired internal temperature of the meat when cooking is complete.
   - Range is 100° to 200°F.
   - After approximately five seconds probe temperature displays.

6. Press BAKE, BROIL, CONV BAKE, or CONV ROAST pad.
   - Selected cooking method displays.
   - For best cooking results Amana **strongly** recommends using only BAKE and CONVECTION ROAST with the probe function.



7. Use digit pads (1 through 0) to enter desired oven temperature in 5° increments.
   - Temperature range is 100°F to 550°F.
8. Oven begins to heat.
   - Selected mode starts automatically after a five second pause.
   - **ON**, **PREHEAT** and current oven temperature display.
9. When the desired internal temperature of the food has been reached an end of cycle signal sounds.
   - Oven signal sounds once every minute for ten minutes or until OVEN CANCEL pad is pressed.
   - Oven stops actively heating.
   - A beep will sound continuously until probe is removed.
   - Remove food once temperature is reached. Food will continue to cook in hot oven until it is removed.
10. Remove probe using a potholder or oven mitt by pulling on the plug and not the cord.
    - A beep will sound continuously until probe is removed.
    - Probe can be cleaned with a soapy dishcloth. DO NOT soak or submerge probe in water, or put in a dishwasher.

Self-cleaning

Self-clean feature uses high oven temperature to clean the oven interior. For the oven to operate through a complete self-clean cycle, the self-clean must be set when the oven is cool. **Only one oven at a time can be self-cleaned. The other oven can be used for a standard cooking cycle.**

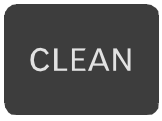
1. Prepare oven for self-cleaning (see below right).
2. Close door.
3. Press CLEAN pad.

- **CLEAN TIME** flashes in display.
- Pressing any number pad will make the default cycle length of 3 hours display.
- Clean cycle can be set from two to four hours; change cycle length by using the digit pads.
- After approximately five seconds of inactivity, oven door will automatically latch and cooling fan will turn on.
- Oven light will not operate during a self-clean cycle.
- **LOCK**, **CLEAN** and **ON** display.
- At the end of self-clean cycle no signal tone will sound.
- **ON** no longer displays. Oven will shut off.
- **LOCK** will remain on until oven reaches a cooler temperature.
- **LOCK** will shut off when door has unlocked. Oven cavity will be hot to the touch. **DO NOT** attempt to open door prior to **LOCK** shutting off.

Delayed Self-clean Cycle

Set oven to begin and end cleaning at later time. Oven control calculates start time automatically. Only one oven can be set for a delayed or timed cooking or clean cycle. **The other oven can be used for a standard cooking cycle.**

1. Prepare oven for self-cleaning (see right).
2. Close door.
3. Press CLEAN pad.



- **CLEAN TIME** flashes in display.
- Pressing any number pad will make the default cycle length of 3 hours display.
- Clean cycle can be set from two to four hours; can be changed by using digit pads.

4. Press STOP TIME pad.
5. Set stop time for the cleaning cycle.
   - Default time is current time of day plus selected clean cycle length.
   - Stop time can be set from current time to current time plus 11 hours and 55 minutes.
   - Self-clean cycle is set. **DELAY**, **CLEAN** and **TIMED** and current time of day display while oven is in delay mode.
   - Oven cannot be used until completion of the self-clean cycle.
   - **CLEAN**, **LOCK**, **ON** graphics display when self-clean cycle begins. A cooling fan turns on and oven door locks.
   - Oven light will not operate during a self-clean cycle.
   - At the end of the self-clean cycle no signal sounds.
   - **ON** no longer displays and oven shuts off.
   - **LOCK** will remain on until oven reaches a cooler temperature and when door has unlocked. Oven cavity will be hot to the touch. **DO NOT** attempt to open door prior to LOCK shutting off.

⚠ CAUTION

To avoid fire or smoke damage,
- remove any flammable materials from storage drawer. Items like plastic containers and paper manuals can melt or burn.
- clean excess spills before starting a self-clean cycle.

⚠ WARNING

To avoid risk of personal injury, do not touch door, oven vents, or area around vents, during self-cleaning. These areas can become hot enough to cause burns.

Do I need to prepare?

To get the best results from the self-clean cycle, follow these steps:

- Clean excess spills from oven interior and bottom.
- **Remove birds or animals susceptible to smoke or other fumes from the room or adjoining room.**
- Open window if possible.
- Make sure oven light cover is properly in place. Do not use cleaning cycle if it is not.
- Remove oven racks, pans and all cooking utensils from oven.

Interrupting the self-clean cycle

To stop a self-clean cycle that has already started follow these steps. If the interruption occurs mid cycle, the oven will remain locked, even though the cycle has stopped, until the oven cavity has cooled to a lower temperature.

1. Press OVEN CANCEL.
2. When oven has cooled to a lower temperature, LOCK light turns off. Door can be opened. **DO NOT** force door. This can cause damage to the latch.

Cooking

Baking Guidelines

When baking with a new oven, keep in mind temperatures vary from oven to oven. Store-bought thermometers are generally not accurate and should not be used to calibrate oven temperatures.

Hints for Cookies,

- Shiny, flat cookie sheets should be used. Avoid cookie pans with high sides—this will cause uneven browning on the top.
- **Cookie sheet should not touch the sides of the oven or door.**

Cakes,

- Follow recipe's directions for pan size. Shiny pans work best for cakes.
- Cake baked in too large a pan will be thin and dry. Too small a pan will be undercooked or unevenly cooked and may spill.

Pies

- Pies should be baked in dark or dull pans to increase browning.
- Frozen pies should be heated on an aluminum cookie sheet.

BAKING TIME GUIDELINES

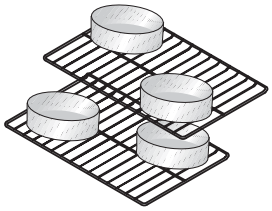
Cake Pan Type	Pan size	Cups of batter	Oven Temp.	Minutes
Oval	7 ¾" x 5 ¾"	2 ½	350°F	25 to 30
	13" x 9 ¾"	8	350°F	25 to 30
Round, 2" layer	6"	2	350°F	25 to 30
	8"	3	350°F	30 to 35
	14"	10	350°F	50 to 55
Round, 3" layer	8"	5	325°F	60 to 65
	12"	11	325°F	75 to 80
Half Round, 2" layer	18"	9	325°F	60 to 65
Half Round, 3" layer	18"	12	325°F	60 to 65
Square	6"	2	350°F	25 to 30
	10"	6	350°F	35 to 40
	16"	15 1/2	350°F	45 to 50

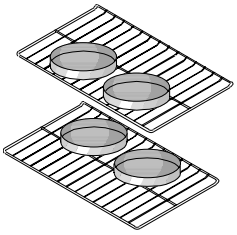
BAKEWARE GUIDELINES

Dark or dull pans	Absorb more heat and result in darker browning. Recommended for pies and breads.
Shiny pans (no sides)	Recommended for cookies.
Shiny pans (sides)	Recommended for cakes.
Glass pans	Lower recommended oven temperature by 25°F.

Bake Pan Placement

- Keep pans and baking sheets 2 inches from oven walls.
- Stagger pans placed on different racks so one is not directly over the other.





Convection Pan Placement

Baking pans and cookie sheets should not touch side or rear walls of oven. If pans are placed on different racks, they can be placed directly over each other. Convection cooking circulates air around oven providing even browning on all rack positions. When using convection, oven can be loaded on all racks with excellent cooking results.

Common Baking Problems

If you begin to notice consistent problems refer to the chart below for possible solutions. If results are still poor, contact **Amana Consumer Affairs at (800) 843-0304.**

Problem	Cause
Lopsided cakes (bake unevenly)	Pans touching each other or oven walls. Batter spread unevenly in pan. Uneven heat distribution in oven. Oven is not level.
Cakes, cookies, biscuits too brown on bottom or top	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Rack position too high or low. **Incorrect use of aluminum foil.** Oven temperature too high.
Pies don't brown	Incorrect rack position. Using shiny metal pans. Temperature set too low.
Cakes not done in center	Temperature too high. Pan too small. Baking time too short. Pan not centered in oven.
Cakes fall	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently (peeking). Insufficient baking.
Excessive shrinkage	Too little leavening. Mixing batter too long. Pan too large. Oven temperature too high. Baking time too long.
Cakes high in middle or cracked	Temperature set too high. Overmixing. Too much flour. Pans touching each other or oven walls.

Preheating

In most cases, you should preheat the oven before baking. After the control is set, the oven temperature will begin to rise until the desired cooking temperature is reached (approximately 8 to 10 minutes). When cooking temperature is reached oven signal beeps. **For delicate baking (such as puff pastries or souffles), preheat approximately 15–20 minutes before placing food inside oven or wait 10 minutes after oven signal beeps before placing food in oven.** The extra time creates a more stable oven temperature.

Test your cakes for doneness

while they are still in the oven. Because of variances across individual ovens, it is best to test for the proper consistency rather than solely relying on time and visual appearance as an indicator.

It may not be the oven

Cake problems may be in the mixing of the batter. Overbeating can cause cake structure to break down and excessive shrinkage of the cake. Underbeating can result in lumpy cakes that may not be cooked thoroughly. **All ingredients should be at room temperature—not out of the refrigerator.** Make sure to follow the recipe directions for how long the batter should be mixed.

Cake stuck?

Allow cake to cool in cake pan on a rack for 10 minutes before removing. Larger cakes (over 14 inches in diameter) may take 15 minutes. If the cake has cooled too long, reheat in the oven at 250°F for a few minutes.

Better with butter

Make sure to follow recipe directions and use butter or margarine when it is listed. Using a low fat substitute will cause a recipe to fail.

Cooking (cont'd)

Meat Basics

While cooking has always been a talent, it is now becoming a science, also. Amana provides this information as a guide to aid in preparation. For specific questions regarding meat preparation, handling, or storage contact **USDA (United States Department of Agriculture) Meat & Poultry Hotline at (800) 535-4555.**

Handling Hints

- When shopping, put meat in its own separate plastic sack to keep drips off other foods.
- Defrost frozen meats in refrigerator, not at room temperature.
- Keep meat cool and covered until it is time to cook.
- Wash hands with warm soapy water before and after handling meat or raw egg.
- Thoroughly wash any surface or utensil raw meat or egg touched.
- Do not put cooked meat on the same plate that held raw meat.

Cooking Tips

- Marinate meat in the refrigerator. Throw out excess marinade that came into contact with meat.
- Use an oven-proof meat thermometer.
- Cook meat to internal temperature recommended by USDA.
- When reheating foods, heat to an internal temperature of at least 165 °F.
- While cooking meats, turn over at least once.

Storage Safety

- Once carved, refrigerate unused portion immediately.
- Keep hot foods hot and cold foods cold when serving meals.
- Separate cooked foods into small portions for fast cooling.
- Do not store cooked ground meats or meals containing ground meats for longer than 3 to 4 days in the refrigerator.
- Do not allow cooked or uncooked meat juices to come into contact with ready-to-eat foods such as fruits or vegetables.

Using a Meat Thermometer

When using a meat thermometer, remember to insert it at a slight angle, in the thickest part of the meat, away from fat and bone. The meat should be removed when 5°F below the desired final temperature. While the meat sits before carving, it will continue to cook internally, raising the last 5°F by itself.

A meat thermometer can

- Take the guesswork out of cooking to a desired 'doneness'.
- Help reduce the risk of foodborne illness.

Oven-safe Thermometer

- Inserted before the meat is placed in the oven, this thermometer stays with the meat while it cooks.
- The internal temperature will rise slowly as the meat cooks.

Instant-read Thermometer

- Not oven safe, these thermometers are placed in the meat when it is removed from the oven.
- While times may vary, an accurate temperature is normally displayed within one to two minutes.
- When using an instant-read, remember to clean the thermometer stem with warm, soapy water between readings.

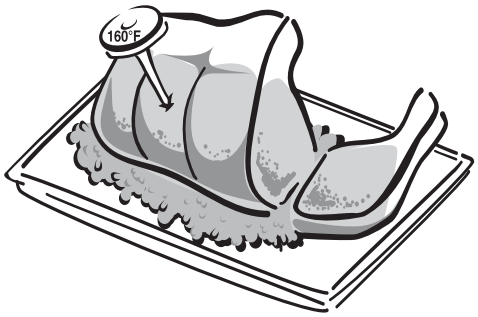
Tenderizing

Braising is only one way to tenderize less tender cuts. Before cooking, you may pound, cube, marinate, or use commercially prepared meat tenderizers. You may then use a dry method to cook the meat.

- **Marinades** are acidic liquids such as wine, citrus, or vinegar. Marinades soften meat fibers but only penetrate about one-fourth of an inch into the interior of the meat. Do not marinate meat for longer than 24 hours.
- **Pounding** with a heavy meat mallet breaks down the connective tissue to tenderize meat.
- **Cubing** breaks down the structure more than pounding. Cubing is done at the meat counter.
- **Commercial tenderizers** are primarily enzymes that work on the outer fourth inch on a meat cut. Make sure to follow the manufacturer's directions.

Broiling Guidelines

Broiling is a dry heat cooking method that allows a restaurant quality charbroiled flavor. Meat is exposed directly to the heating element at high temperatures.



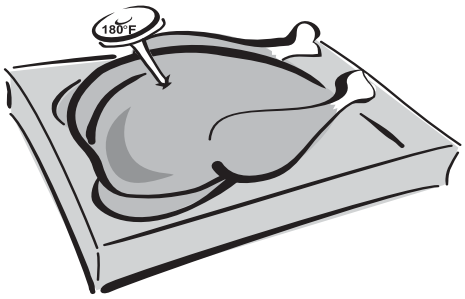
1. Place meat on rack in broiler pan, with the surface of meat the specified distance from the heating element (specified below).
2. Broil for half the recommended time, or until the surface is browned.
3. Turn meat and continue broiling to desired internal temperature.
4. Season, if desired.
5. Oven door must be closed to the broil-stop position.

Meat Cut	Recommended Internal Temperature	Thickness (inches)	Weight (pounds)	Distance From Heat (inches)	Approximate Cooking Time (minutes)
BEEF					
Chuck Shoulder Steak		¼ 1	¼ to 1 1 to 1 ¼	2 to 3 3 to 4	12 to 14 8 to 12
Rib Eye Steak		¾ 1 1 ½	½ ½ to ¾ ¾ to 1	2 to 3 3 to 4 4 to 5	8 to 12 10 to 15 20 to 25
Sirloin Steak	Rare 140°F Medium Rare 145°F Medium 160°F Well Done 170°F Very Well Done 180°F	¾ 1 1 ½	1 to 1 ¾ 1 ½ to 3 2 ¼ to 4	2 to 3 3 to 4 4 to 5	10 to 15 16 to 21 21 to 25
Porterhouse Steak		¾ 1 1 ½	¾ to 1 1 ½ to 2 2 to 3	2 to 3 3 to 4 4 to 5	8 to 12 10 to 15 20 to 25
Filet Mignon (Tenderloin)		—	¼ to ½	2 to 4	10 to 15
Flank Steak		—	1 to 1 ½	2 to 3	12 to 14
Ground Beef Patties	**160°F minimum**	¾ to 1	1	3 to 4	10 to 15
PORK					
Chops, bone in	All pork must be cooked to an internal temperature of at least 160°F to reduce the likelihood of Trichinosis.	¾	—	4	6 to 8
Chops, boneless		¾	—	4	6 to 8
Tenderloin		—	½ to 1	4	15 to 25
Kabobs	Failing to cook the meat to this temperature could result in personal injury or illness.	1 inch cubes	—	4	10 to 20
Lean Ground Pork Patties		½	—	4	8 to 10
LAMB					
Loin Chops		1	—	3 to 4	10 to 15
Rib Chops		1	—	3 to 4	10 to 15
Sirloin Steaks		1	—	3 to 4	12 to 15
Top Round Steaks	Medium 160°F Well Done 170°F	1	—	3 to 4	12 to 15
Center Leg Steaks		1	—	3 to 4	15 to 20
Cubes for Kabobs		1 ¼ pieces	—	3 to 4	10 to 15
Lamb Patties		½ x 4 inches	¼ each	3 to 4	12

All times and recommended temperatures are provided by the USDA, the Beef Industry Council, the National Pork Producer's Council, and the American Sheep Industry Council.

Cooking (cont'd)

Roasting Guidelines



Tender cuts such as rib and loin cuts are best cooked by dry heat methods, such as roasting. To roast:

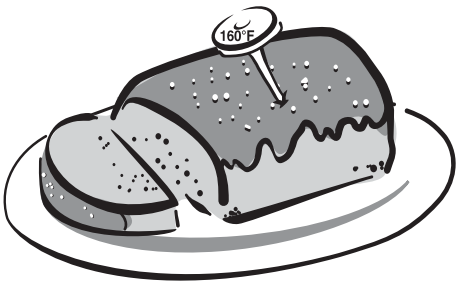
1. Heat oven to desired temperature.
2. Place roast directly from refrigerator fat side up in a shallow roasting pan.
3. Insert ovenproof meat thermometer so tip is centered in thickest part of roast. Make sure thermometer does not rest in fat or on bone.
4. Remove roast 5°F below desired degree of finished internal temperature.
5. Transfer roast to carving board and tent loosely with aluminum foil for approximately 15 minutes.

Meat Cut	Recommended Internal Temperature	Oven Temperature	Weight (pounds)	Approximate Cooking Time (minutes)
BEEF				
Boneless Rump Roast	Rare 140°F Medium Rare 145°F Medium 160°F Well Done 170°F Very Well Done 180°F	325°F	4 to 6	25 to 30
Tip Roast		325°F	3 ½ to 4	30 to 40
Eye Round Roast		325°F	4 to 6	20 to 30
Tenderloin Roast		425°F	2 to 3 4 to 6	35 to 45 45 to 60
Rib Roast		325°F	4 to 6 6 to 8	26 to 42 23 to 35
Rib Eye Roast		350°F	4 to 6	18 to 24
PORK				
Loin Roast, bone-in	All pork must be cooked to an internal temperature of at least 160°F to reduce the likelihood of Trichinosis and other food-borne illnesses.	350°F	3 to 5	20 minutes per pound
Rib Roast, boneless		350°F	2 to 4	
Tenderloin		450°F	½ to 1	
Ham bone-in, cook-before-eating		325°F	7 to 8	
LAMB				
Shoulder	Medium-Rare 150°F Medium 160°F Well Done 170°F	325°F	3 ½ to 6	35 to 40
Rib Roast		375°F	1 ½ – 2 ½	30 to 35
Rib Crown Roast, not stuffed		375°F	2 to 3	25 to 30
Loin Roast		325°F	1 ¼ to 1 ¾	45 to 55
Leg, Frenched Style or Half Shank		325°F	5 to 7 7 to 9	15 to 20 20 to 25
POULTRY (unstuffed)				
Capon	To reduce the risk of food-borne illnesses, poultry must be cooked to an internal temperature of 180°F.	325 to 350°F	4 to 8	20 to 30 min/lb.
Cornish Hens, whole		325 to 350°F	1 ¼ to 1 ½	50 to 60 total
Duck, whole		325 to 350°F	—	18-20 min/lb.
Goose, whole		325 to 350°F	—	20 to 25 min/lb.
Pheasant, whole		325 to 350°F	2	30 min/lb.
Quail, whole		325 to 350°F	—	20 minutes total
Turkey		325°F	8 to 16	3 ½ to 5 ½ hours

All times and recommended temperatures are provided by the USDA, the Beef Industry Council, the National Pork Producer's Council, and the American Sheep Industry Council.

Braising Guidelines

Less tender cuts such as those from the round, chuck, brisket and shank require moist cooking. A longer cooking time at lower temperatures with moisture helps soften the meat.

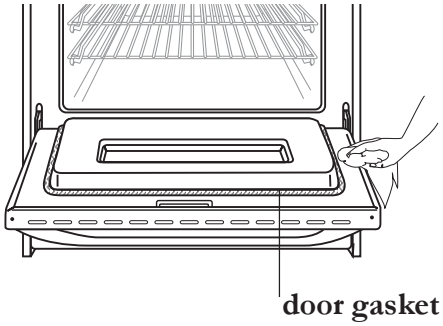


1. Brown meat with a small amount of oil in heavy pan.
2. Pour off excessive drippings, season, if desired.
3. Add small amount of liquid (1/2 to 2 cups) and cover tightly.
   - Simmer gently over low heat in a 325°F oven, until meat is fork tender.

Meat Cut	Recommended Internal Temperature	Oven Temperature	Weight (pounds) OR Thickness	Approximate Cooking Time (hours)
BEEF				
Blade Pot Roast	Meat should be cooked to a temperature of at least 160°F to reduce the likelihood of food-borne illnesses.	325°F	3 to 5	1 ½ to 2
Arm Pot Roast		325°F	3 to 5	2 to 3
Chuck Roast (boneless)		325°F	3 to 5	2 to 3
Short Ribs		325°F	2 inches x 2 inches x 4 inches thick	1 ½ to 2 ½
Round Steak		325°F	¾ to 1 inch thick	1 to 1 ½
Flank Steak		325°F	1 ½ to 2 inches thick	1 ½ to 2 ½
LAMB				
Shoulder Chops, Round Bone or Blade	Meat should be cooked to a temperature of at least 160°F to reduce the likelihood of food-borne illnesses.	325°F	1 inch thick	1 to 1 ¼
Riblets		325°F	3 pounds	1 ½ to 2
Shanks		325°F	3 pounds	1 to 1 ½
Stew Cubes		325°F	1 inch pieces 1 ¼ lbs.	1 ¼ to 1 ½

All times and recommended temperatures are provided by the USDA, the Beef Industry Council, the National Pork Producer's Council, and the American Sheep Industry Council.

Care and Cleaning



Cleaning Oven Door

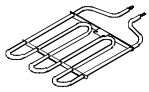
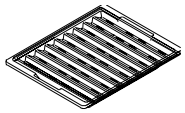
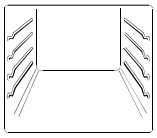
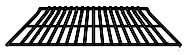
Not all areas of the oven are cleaned by the self-clean cycle. The oven door, the gasket and area surrounding the gasket will not be cleaned effectively by the self-clean cycle. **DO NOT** use spray cleaners to clean the outside or inside of the oven door.

DO NOT clean the gasket. Do not wet, rub, soak or use any type of cleaning material to clean the oven gasket. Any damage or defects occurring from attempting to clean or remove the gasket are not covered by warranty.

To clean the area around the gasket make sure oven is cool to the touch. Using a cloth with a mild soap and water solution wipe area needing to be cleaned. Avoid gasket. Gasket should not be removed while cleaning. Do not allow water or cleaning solution to spill or drip onto gasket.

General Cleaning Guidelines

To keep your oven looking like new, Amana recommends routine cleaning. The following general instructions for routine and tough spot cleaning are based on the performance of Amana recommended products. To order these products, contact the Consumer Affairs department at **800-843-0304.**

PART	GENERAL DIRECTIONS
Bake & broil elements 	**Do not** clean bake or broil element. Any soil will burn off when element is heated.
Broiler pan and grid 	Drain fat, cool pan and grid slightly. (Do not leave soiled pan and grid in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Broiler pan and grid can be cleaned in an automatic dishwasher.
Oven Interior 	To remove occasional spillovers between self-cleanings, use a plastic, soap filled scouring pad; rinse well. Wipe up sugary and acid spills such as lemon juice, tomato sauce or milk based sauces**. The porcelain finish may discolor if these spills are not wiped up before a self-clean cycle.** Remove oven racks before starting a self-clean cycle. Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoke, flare-ups or flaming during the self-clean cycle. To aid in cleaning, bottom element can be lifted up slightly (about 1 inch). DO NOT use any commercial or chemical cleaners in the oven interior. DO NOT wipe or clean oven gasket.
Outside finish	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. Avoid excessive spray or water that could seep under or behind glass. DO NOT use abrasive cleaners or scrub pads. Wipe clock and control panel using a soft, damp cloth. Dry thoroughly. DO NOT spray glass cleaners on clock or control panel directly. If they must be used, spray on cloth first and then wipe. DO NOT use any abrasive cleaners. See *Cleaning Stainless Steel* for stainless steel models.
Oven racks 	Rub with a sponge or cloth using a mildly abrasive cleaner, rinse and dry. For hard to remove soils, use a dampened soap filled scouring pad, rinse and dry. Remove oven racks before a self-clean cycle.

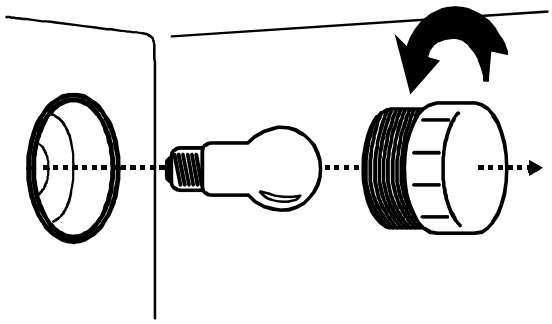
Replacing Oven Light

1. Disconnect electrical supply.
2. While wearing protective gloves, unscrew counter clockwise the light bulb cover located in rear of oven cavity.
   Then turn light bulb counterclockwise to remove.
3. Replace light bulb with 120-volt, 40-watt oven rated appliance bulb. **Do not over tighten bulb or cover or they may be difficult to remove later.**
4. Replace light bulb cover before use.
5. Reconnect power supply.

⚠ WARNING

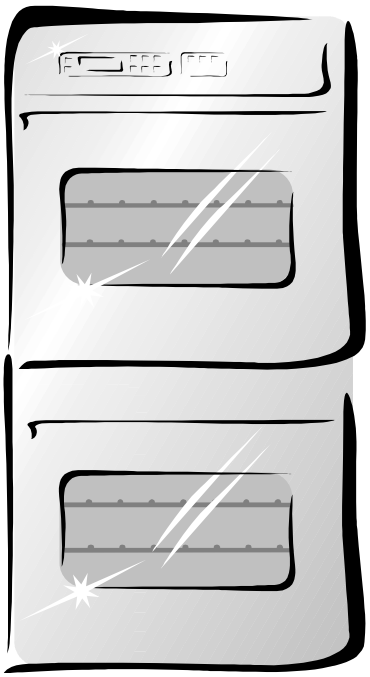
To avoid risk of burns or electrical shock:

- disconnect electrical supply to oven before changing light bulb.
- before replacing light bulb make sure oven and bulb are cool.
- Do not operate oven without bulb and cover in place.



⚠ CAUTION

To avoid risk of personal injury, Wear gloves to protect hands from accidental bulb breakage.



Cleaning Stainless Steel

Damage to stainless steel finish due to improper use of cleaning products, or using non-recommended cleaning products, is not covered under warranty. For Amana recommended products, call Consumer Affairs at **1(800) 843-0304** or online at **www.amana.com**.

Our stainless steel appliances have been factory finished for high shine and luster. To maintain this quality appearance:

DO NOT USE:

- Abrasive powders or liquids
- Citrus based cleaners
- Ammonia
- Steel wool pads
- Abrasive cloths
- Oven cleansers
- Acidic or vinegar based cleaners

DO USE:

- Warm soapy water for routine cleaning
- Soft clean cloths to dry or polish
- Stainless steel cleaner designed for appliances such as ***Amana Cleaning Polish and Conditioner for Stainless Steel (#31960801)***

Troubleshooting

You may save time and money by checking items below before calling for service. List includes common concerns that are not the result of defective workmanship or materials. If your question is not explained below, contact Amana Consumer Affairs Department at **1-800-843-0304.**

OPERATION

Topic	Possible Cause	Solution
Appliance not working	Power outage	Make sure appliance is plugged in. Verify that circuit breaker is not tripped. Replace household fuse but do not change fuse capacity.
Oven not working	Control malfunction	Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Clock and timer not working	Power outage	Make sure appliance is plugged in. Verify that circuit breaker is not tripped. Replace household fuse but do not change fuse capacity.
Oven light not working	Loose bulb Burnt out bulb	Check for loose bulb. Tighten. Check for burnt out bulb. Replace if necessary with an appliance bulb.
Self clean not working	Control malfunction	Shut off power to oven for five minutes by switching off circuit breaker. Reset circuit breaker and try oven again.
Fan sound can be heard	Normal	Fan operates during all cooking and cleaning cycles to help the oven control stay cool. Fan will automatically shut off when oven control is cool.
Oven door will not unlock	Oven is self-cleaning Oven still hot	Allow cycle to complete. Will not unlatch until a cooler temperature has been reached. Do not force door open—will void warranty. May blow cooler air on latch area with hair dryer at cool setting to quicken process.
Oven not clean after a self clean cycle	Too much soil, grime left in oven Soot remains in oven after cycle	Wipe out and remove excess soil prior to running self-clean cycle. Normal. Wipe with clean, damp cloth.
Oven racks stick	Racks left in during a clean cycle	Wipe racks and the embossed rack supports with a small amount of vegetable oil to aid in ease of movement.
Locked light displayed	Door locked	If oven is hot, allow to cool. **DO NOT** force door latch open.
Display flashing	Power failure reset clock	Press CLOCK.
F-(numeric) display	Service code	Shut off power to oven three minutes by switching off circuit breaker. Reset breaker. If continues, contact service department.
Oven smokes the first few times used	Normal	Minor smoking is normal the first few times the oven is used.

COOKING

Food not baking properly	Various causes	See **Cooking, Common Baking Problems**
Food not roasting properly	Various causes	See **Cooking, Roasting**
Food not broiling properly	Various causes	See **Cooking, Broiling**
Oven temperature too hot or cold	Calibrate oven temperature	See **Using the Oven Control, Oven Temperature Control Adjustment**
Oven has strong odor	Normal	Ovens will have a 'new' odor. Run a self-clean cycle to remove the odor.

NOISE

Frequent cycling off and on of oven.	Normal	To maintain a temperature for baking, the oven cycles on and off.
Cracking or popping sound	Normal	Wet cooking utensils or possible spillage. Expansion and contraction of metal components.
Fan sound	Normal	Cooling fan operates during cooking and cleaning cycles to keep oven control cool. **If fan does NOT operate** during broil or self-clean, end cycle and contact an authorized servicer.

APPEARANCE

Rack discoloration	Leaving racks in during self-clean	Oven racks will discolor if left in the oven during a self-clean cycle.
White discoloration	Acidic or sugary residue not cleaned from oven before self-clean	This is normal. This will not affect oven performance. To prevent further discoloration, remove acidic or sugary residue before self-clean.

Amana Warranty

Full ONE Year Warranty

Amana Appliances will repair or replace, including related labor and travel, any part (f.o.b. Amana Iowa) which proves defective as to workmanship or materials.

Limited Warranty

After one year from the date of original retail purchase, Amana will provide a free part, as listed below, to replace any part that fails due to a defect in materials or workmanship. The owner will be responsible for paying all other costs including labor, mileage, and transportation.

Second through Fifth Year

Amana Appliances will provide replacement electric element, part only (f.o.b. Amana, Iowa), which proves defective as to workmanship or materials.

What is not covered by these warranties

- Replacement of household fuses, resetting of circuit breakers, or correction to household wiring or plumbing.
- Normal product maintenance and cleaning, including light bulbs.
- Products with original serial numbers removed, altered, or not readily determined.
- Products purchased for commercial, industrial, rental, or leased use.
- Products located outside of the United States or Canada.
- Premium service charges, if the servicer is requested to perform service in addition to normal service or outside normal service hours or area.
- Adjustments after the first year.
- Repairs resulting from the following:
  - Improper installation, exhaust system, or maintenance.
  - Any modification, alteration, or adjustment not authorized by Amana.
  - Accident, misuse, abuse, fire, flood, or acts of nature.
  - Connections to improper electrical current, voltage supply, or gas supply.
  - Use of improper pans, containers, or accessories that cause damage to the product.

To Receive Warranty Service

Service must be performed by an authorized Amana service representative. To schedule service, contact the Amana dealer where you purchased your appliance or contact Amana Appliances Factory Service.

Amana Appliances Factory Service
1-800-628-5782 inside USA

For more information,
Amana Appliances Consumer Affairs
Amana Appliances
2800 220th Trail
Amana, Iowa 52204
1-800-843-0304 inside USA
1-319-622-5511 worldwide

When contacting Amana Appliances please include the following information:

- Your name, address, and telephone number.
- Model number and serial number of your appliance (found on lower left hand inside frame of lower oven.)
- The name and address of your dealer and the date of purchase.
- A clear description of the problem.
- Proof of purchase (sales receipt).

IN NO EVENT SHALL AMANA BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

This warranty gives you specific legal rights, and you may have others which vary from state to state. For example, some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

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Amana Appliances Online **• http://www.amana.com**

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